








**From:** Separation Science e-Learning <noreply@sepscience.com>  
**Sent:** Monday, February 11, 2013 1:03 PM  
**To:** Hanchett, James (DPH)  
**Subject:** [Live Webinar] Profiling Extra Virgin Olive Oil using QTOF LC/MS and Developing a Prediction Model for Geographical Origin Determination and Adulteration of Oils



**LIVE WEBINAR ANNOUNCEMENT**  
**Profiling Extra Virgin Olive Oil using QTOF LC/MS and Developing a Prediction Model for Geographical Origin Determination and Adulteration of Oils**  
*By Jack Cappozzo (Institute for Food Safety and Health, Illinois, USA)*

**Date:** 12th March, 2013  
**Times:** This webinar will be broadcast twice:  
**Broadcast #1:** 9am EST / 2pm UK / 3pm CET  
**Broadcast #2:** 1pm EST / 6pm UK / 7pm CET

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Separation Science, in association with Agilent Technologies, offers you the exclusive chance to take part in an upcoming webinar describing a QTOF LC-MS method for determining the origin and quality of olive oils.





**What Does it Cover?**  
In recent years economical adulteration of extra virgin olive oil (EVOO) has become a major issue due to its high commercial value. The geographical origin and olive cultivar are the major characterizing agents of olive oils. Due to lack of suitable analytical methods to define the authenticity of EVOO, intensive research is ongoing to develop methods for determination of origin and the grade of olive oil. The purpose of this study was to develop a QTOF LC/MS method for analysis of olive oils, to classify oils of different origin using Principal Component Analysis (PCA), and to create a Sample Class Prediction Model for predicting unknown samples into their correct groups.

**Who Should Attend**  
Scientists interested in authenticity, quality and profiling of foods.

**NOTE:** All registrants will be sent a link to the recorded version shortly after the live event; therefore, if the time of broadcast is not convenient you will not miss out.

**REGISTER FOR THIS WEBINAR>>**  
Direct Link: <http://view6.workcast.net/register?cpak=7317339486653227>

**Presenter**  
  
Jack Cappozzo is currently the director of chemistry at the Institute for Food Safety & Health at the Illinois Institute of Technology. He previously had positions at Smith Pharmaceutical Labs, Chicago Medical School and Evanston Hospital/ Northwestern University. Jack's work at IFSH focuses on novel nutrition and residue chemistry. As member of the faculty, Jack teaches "Fundamentals of Food Science" and "Food Analysis" and supervises several graduate students.

**In Collaboration With:**  


Published by Eclipse Business Media Ltd  
Frederick House | Princes Court | Beam Heath Way | Nantwich | Cheshire CW5 6PQ | United Kingdom  
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